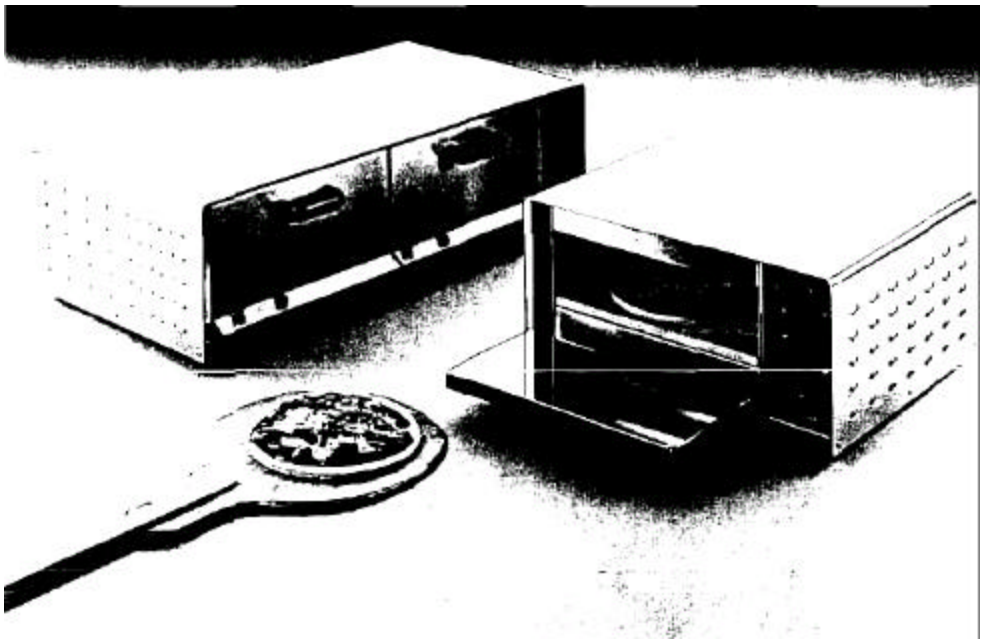
OPERATION MANUAL
FOR
SODIR
PIZZA OVENS

MODEL PZ-330, PZ-331, PZ-660



765 Westminster Street • Providence, Rhode Island 02903 • U.S.A.
Tel: (401)273-3300 Fax; (401)273-3328 e -mail: equipex@Cmpuserve.com

EQUIPEX LTD.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To avoid electrical shock, do not immerse the power cord, plug or connection box in water or other liquid.
4. Close supervision is necessary when any appliance is used or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before installing or removing parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after appliance malfunctions, or after damage of any kind. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
8. Do not use outdoors.
9. Do not allow cord to hang over edge of table or counter. Do not allow cord to touch hot surfaces.
10. Do not place on or near a burner, or in a heated oven.
11. Always attach plug to appliance before plugging cord into the wall outlet. To disconnect, turn all controls to "OFF" then remove plug from the wall outlet.
12. Do not use appliance other than for its intended use.
13. SAVE THESE INSTRUCTIONS.

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INTRODUCTION

The SODIR Models PZ-330, PZ331 and PZ660 pizza ovens are designed to offer quality food cooking. These units are constructed of food service quality stainless steel and feature two groups (top and bottom) of infrared quartz elements as a heat source. The ovens are thermostatically controlled up to 660 F and are equipped with a 15-minute timer. A lighted ON/OFF rocker switch (two switches provided per unit) independently controls each group of infrared heating elements. The ovens are furnished with two indicator lights - green and red - that add convenience for operator, as well as with one removable (Models PZ-330 and PZ-331) or two removable (Model PZ-660) baking stones and pizza tray(s). All models are stackable up to three; optional stacking kits are available upon request.

SPECIF1CA TIONS

Model	**Electrical**	**Plug Configuration**
PZ-330	120V, 1PH, 1.8KW, 15A	NEMA-5-15P
PZ-331	208/240V, 1PH, 2KW, 8/10A	NEMA-6-15P
PZ-660	208/240V, 1PH, 3KW, 13/15A	NEMA-6-15P

INSTALLATION

The SODIR pizza oven needs to be connected to a grounded outlet of proper voltage (208/240V or 120V) depending on the model. DO NOT place the unit in a damp area or near steam sources. Make sure that the side rear ventilation panels are not blocked. Maintain 4" clearance at each side, rear and top of the oven.

OPERATION

PREHEATING

To preheat the pizza oven, turn on both heating elements groups using upper and lower lighted ON/OFF rocker switches, select the desired temperature by rotating the thermostat knob clockwise, and then set the timer to continuous mode (marked by letter "C" on the dial). In that case, the timer will be locked allowing the oven to run continuously.

Note: We recommend removing the pizza tray(s) prior to preheating.

Once the timer is set the green indicator light will be lit up. The red indicator light will be lit up and stay on until the desired temperature is reached. The read light going off indicates that the preheat process is completed. Allow 10-15 minutes for the preheating process.

COOKING

After the preheat process is completed, you may cook using both groups of heating elements, just the top elements on or just the bottom elements on. In order to chose the desired heating mode, use appropriate lighted ON/OFF rocker switches. Select the desired cooking temperature by rotating the thermostat clockwise, then set the cooking time by rotating the timer knob also clockwise. When the set time is elapsed, the heating elements will be turned off. Both indicator lights will go out.

Note: after the oven is turned *off,* please remove the product from it promptly. The baking stone inside the oven will maintain cooking temperature for long periods of time, and, therefore, your product might be burnt

Should you desire to operate the oven in its continuous mode, turn the timer knob clockwise to the maximum setting indicated by letter "C" dial mark.

The SODIR pizza oven is furnished with a removable baking stone (two baking stones for Model PZ-660). Many products, such as pizza, calzones, pies and breads cook well directly on the stone.

Note: prevent foods, such as cheese, from melting over the edge of the product on to the stone. Spillage will cause smoke and result in cleaning difficulties

The SODIR pizza oven can be used for a wide variety of foods. Cooking times will vary depending on food products, temperature settings and desired results.

Product	Temperature	Time
Par-baked pizza (room temperature)	530 - 600 F	2.5 - 3 min
Par-baked pizza (refrigerated)	530-600 F	3-3.5 min
Fresh pizza	530 - 570 F	4.5-6 min
Frozen pizza	530 - 600 F	5-7 min

Models PZ-330 and PZ-331 will accommodate a 12" pizza maximum, while Model PZ-660 oven will accommodate two (2) 12" pizzas.

CLEANING

WARNING: Disconnect (unplug) electrical power supply before cleaning

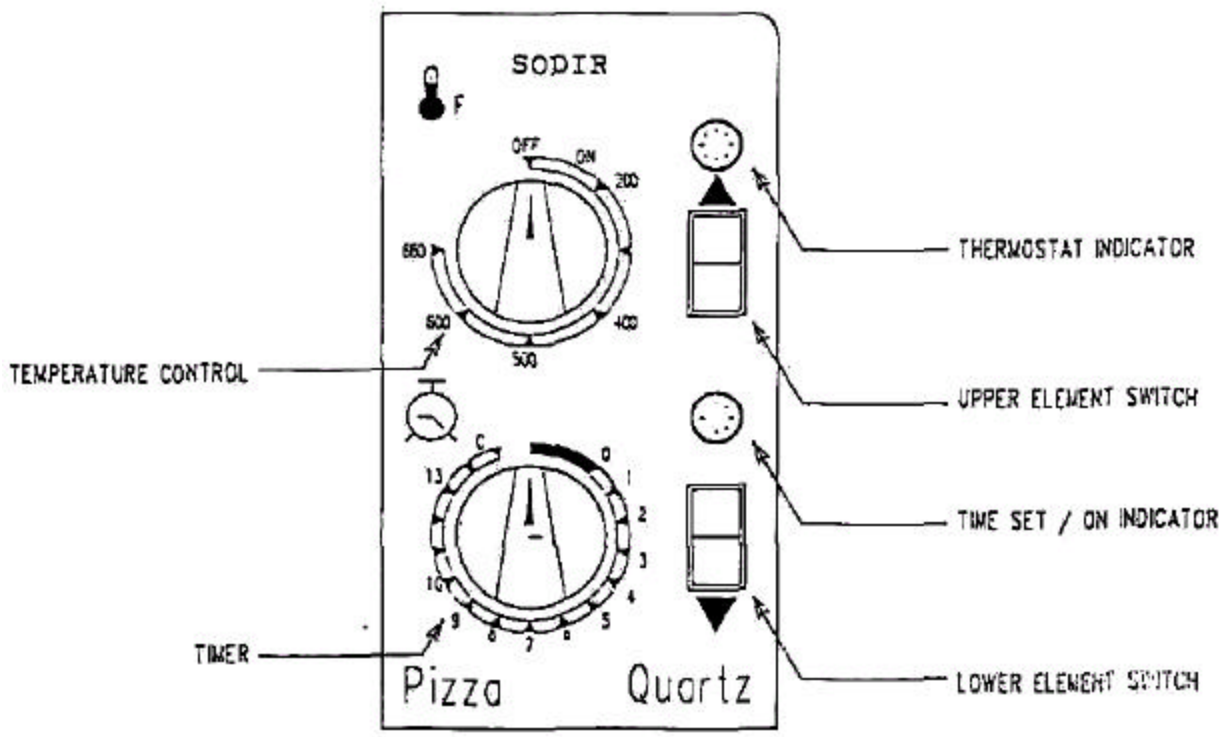
Cleaning is very important in maintaining a safe and well working oven. After disconnecting the unit from its power supply, allow it to cool. Remove the baking stone for cleaning. Clean the stone using standard non-toxic cleaning solutions and scouring pad as needed. Use a cloth dampened with a soap and water mixture to clean all exterior and interior stainless steel surfaces. Use a clean, lint-free cloth to remove the excess water or soap.

DO NOT wash the baking stone under running water or immerse it into water
DO NOT use an abrasive sponge on exterior or interior surfaces
DO NOT wash the oven under running water
DO NOT spray the exterior motor housing with any liquid
DO NOT allow water to drip into the motor housing or onto electrical components

Inspect all parts on a regular basis to ensure that all parts are in good working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, call **EOUIPEX, LTD.** at 1-800-649-7885 and ask for customer service.

PIZZA OVEN

PZ-330, PZ-331, PZ-660



CONTROL PANEL

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RECIPES

WHITE-ON-WHITE

- Fresh or frozen, pizza dough - 12" pie
- 1 1/2 boneless chicken breast
- 2 oz. Olive oil with garlic
- 1/4 tsp. White pepper
- 2 oz. White onto, sliced
- 2/3-cup mozzarella cheese, cubed
- 3 oz. Mushrooms, sliced
- 1 small eggplant, finely sliced
- 1/3 cup zucchini, thinly sliced
- 2 oz. Walnuts
- 3 oz. Romano or Parmesan cheese, grated

Cut chicken into 1/2" by 2" strips. Sauté with garlic, oil and pepper seasoning until the pink disappears. Sauté onions and mushrooms. Brush dough with olive oil. Sprinkle mozzarella, chicken, onions and mushrooms. Add eggplant slices, brushing each with garlic and oil. Put zucchini slices around the edges. Scatter walnuts, sprinkle grated cheese and bake.

SWEET DREAMS

- Fresh or frozen pizza dough - 12" pie
- 1/3 stick butter or margarine, melted
- 12 oz. Ricotta cheese
- 1/2-cup cream, cheese
- 1/3-cup sugar
- 1 tsp. Cinnamon
- 1/3 cup raisins
- 2 large baking apples (Roma or Granny Smith) unpeeled but cored and sliced
- 1/3 cup raspberry preserves
- 1/2-pint fresh raspberries
- 2 oz. Chocolate chips
- 1 Tbs. Powdered sugar

Brush dough with melted butter or margarine. Mix in a bowl the ricotta, cream cheese, sugar, cinnamon and raisins. Spread over pizza and place apple slices on it. Bake it for 3-4 minutes at 500° F. Remove from the oven and, while the pizza is still hot, sprinkle chocolate chips and raspberries over it. Line the edge of the crust with raspberry preserves. As the final touch, dust with powdered sugar. Enjoy it hot or cold!

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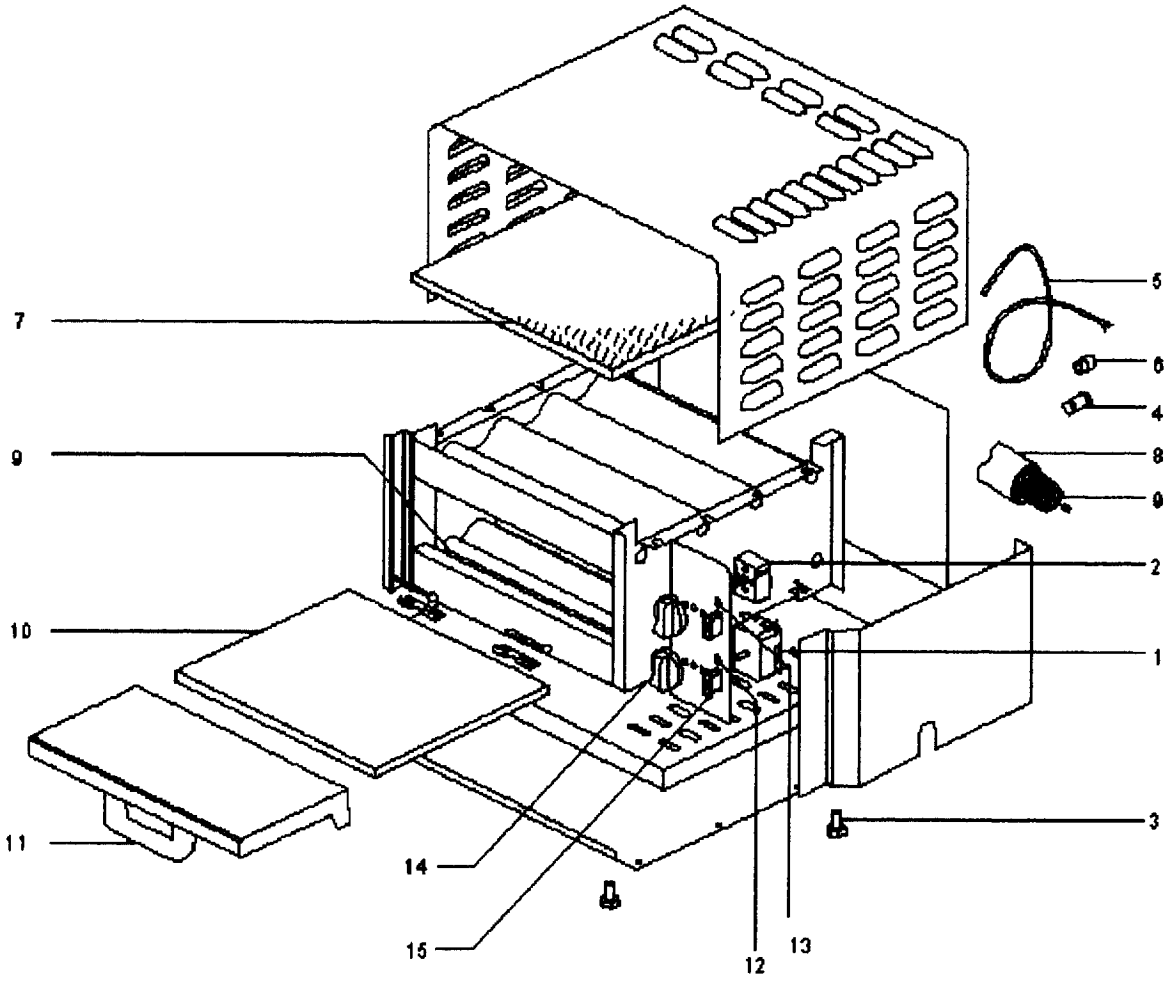
SODIR PIZZA OVENS

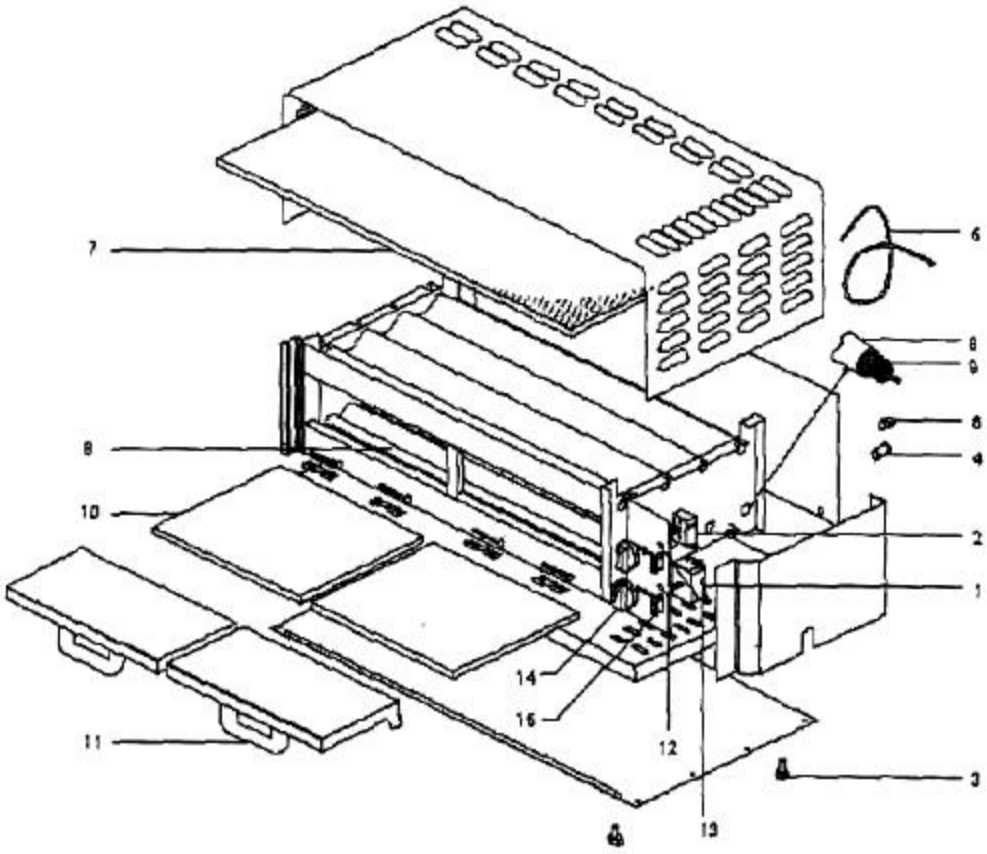


MODEL PZ - 330 / PZ - 331

EQUIPEX, LTD.			25-Aug-00	SPPIZ-330-02	
765 Westminster Street, Providence, RI 02903					
tel: (401) 273 - 3300 fax: (401) 273 - 3328				Toll free: 1-800-649-7885	
SODIR Model PZ330 Pizza Oven (120V)					
Drawing #	**Part Number**	**Quantity**	**Description**	**Old Part Number**	
1	A02013	1	15 minute Timer	P-S102013	
2	A06042	1	Regulating Thermostat	P-S106003	
3	A13009	4	Foot	P-S113009	
4	A10008	1	Strain Relief Connector	P-S110008	
	A10009	1	Lock Nut	P-S110009	
5	OEM0011	1	Power Cord	P-S301002	
6	A12001	1	Cable Shoe	P-S112001	
7	H02002	1	Insulation	P-S802002	
8	D04012	8	Quartz Tubes	P-S404012	
9	D01024-120	4	Top Heating Element, 120V	P-S401024	
9A	D01025-120	4	Bottom Heating Element, 120V	P-S401025	
10	F07008	1	Fire Stone	P-S607008	
11	A15031	1	Door Handle	P-S115031	
12	A08002	1	Red Pilot Light, 120V	P-S108015	
13	A08007	1	Green Pilot Light, 120V	P-S108020	
14	A14078	2	Knob, Thermostat	P-S114078	
15	A07012	2	Lighted Switch	P-S107012	
		1	Top Casing		
		1	Bottom Casing		
		1	Back Cover		
	C3016A	1	Oven Door	P-S33016A	
	C3016	1	Oven Door (Old Style -No Lip)	P-S33016	
		1	Control Panel		

EQUIPEX, LTD.			25-Aug-00	SPPIZ-331-02	
765 Westminster Street, Providence, RI 02903 (401) 273				Toll free: 1-800-649-7885	
tel: (401) 273 – 3300 fax: (401) 273 - 3328					
SODIR ModeI PZ331 Pizza Oven (208 / 240V)					
Drawing #	**Part Number**	**Quantity**	**Description**	**Old Part Number**	
1	A02013	1	15 minute Timer	P-S102013	
2	A06042	1	Regulating Thermostat	P-S106003	
3	A13009	4	Foot	P-S113009	
4	A10008	1	Strain Relief Connector	P-S110008	
	A10009	1	Lock Nut	P-S110009	
5	OEM0011	1	Power Cord	P-S301002	
6	A12001	1	Cable Shoe	P-S112001	
7	H02002	1	Insulation	P-S802002	
8	D04012	8	Quartz Tubes	P-S404012	
9	D01024-220	4	Top Heating Element, 220V	P-S401024	
9A	D01025-220	4	Bottom Heating Element, 220V	P-S401025	
10	F07008	1	Fire Stone	P-S607008	
11	A15031	1	Door Handle	P-S115031	
12	A08008	1	Red Pilot Light, 220V	P-S108005	
13	A08009	1	Green Pilot Light, 220V	P-S108011	
14	A14078	2	Knob, Thermostat	P-S114078	
15	A07012	2	Lighted Switch	P-S107012	
		1	Top Casing		
		1	Bottom Casing		
		1	Back Cover		
	C3016A	1	Oven Door	P-S33016A	
	C3016	1	Oven Door (Old Style -No Lip)	P-S33016	
		1	Control Panel		

SODIR PIZZA OVENS



MODEL PZ-660

EQUIPEX, LTD.			25-Aug-00	SPPIZ-660-02	
765 Westminster Street, Providence, Rl 02903					
tel: (401) 273-3300 fax: (401) 272i-3328				Toll free: 1-800-649-7885	
SODIR Model PZ660 Pizza Oven (208/240V)					
Drawing #	Part Number	Quantity	Description	Old Part Number	
1	A02013	1	15 minute Timer	P-S102013	
2	A06042	1	Regulating Thermostat	P-S106003	
3	A13009	4	Foot	P-S113009	
4	A10008	1	Strain Relief Connector	P-S110008	
	A10009	1	Lock Nut	P-S110009	
5	OEM0011	1	Power Cord	P-S301002	
6	A12001	1	Cable Shoe	P-S112001	
7	H02002	1	Insulation	P-S802002	
8	D04013	8	Quartz Tubes	P-S404013	
9	D01026	4	Top Heating Element, 220V	P-S401026	
9A	D01027	4	Bottom Heating Element, 220V	P-S401027	
10	F07005	2	Fire Stone	P-S607005	
11	A15031	1	Door Handle	P-S115031	
12	A08008	1	Red Pilot Light, 220V	P-S108005	
13	A08009	1	Green Pilot Light, 220V	P-S108011	
14	A14078	2	Knob, Thermostat	P-S114078	
15	A07012	2	Lighted Switch	P-S107012	
		1	Top Casing		
		1	Bottom Casing		
		1	Back Cover		
		2	Oven Door		
		2	Oven Door (Old Style -No Lip)		
		1	Control Panel		

EQUiPEX LTD.

TERMS AND CONDITIONS OF SALE

Terms: NET 30 Days with approved credit.

Acceptance: Orders are subject to acceptance by Home Office.

Price Changes: All prices are subject to change without notice. Orders accepted are subject to prices in effect on date of shipment.

Shipment: All equipment shipped F.O.B. factory. All weights shown are approximate only.

Damaged Merchandise: Inspect merchandise immediately on receipt and notify carrier if shipment is damaged. All claims must be filed with carrier.

Cancellation: Cancelled special or custom orders within one week of scheduled shipment are subject to a cancellation charge of 25%, depending on the specifics of the order.

RETURN POLICY

EOUiPEX will consider the return of equipment under the following terms and conditions:

- Must be pre-approved by customer service department in writing.
- RMA number must be assigned, men noted on the shipping label and bill of lading.
- This is extremely important.
- Must be new and unused, in the original packaging, freight prepaid.
- Must be returned within 45 days of the original shipment.
- Must be of current design.
- No C.O.D. return shipments will be accepted.

If a return is approved, the following charges will apply:

- A restocking charge of 25% on all products.
- Applicable freight charges.
- Freight damages (if any).
- Refurbishing to new for resale, including testing and re-packaging.

EQUiPEX reserves the right to refuse return of any piece of equipment.

QUOTATION POLICY

Quotations are subject to acceptance within 30 days and for shipment within 3 months from the date of the quotation. For extended price protection beyond 3 months, please contact the Home Office. Optional accessories on equipment shown in photographs are not included in list price.

EQUiPEX pursues a continuous research program of design and product improvement. Therefore, modification in materials and specifications may be made at any time without notice.

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LIMITED WARRANTY

Your new **EQUiPEX** product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgement of **EQUiPEX**, to affect its reliability.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1. Damage caused by abuse, misuse, dropping or other similar incidental damage caused by or as a result of customer failure to follow assembly, operating, cleaning, user maintenance or storage instructions.

2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal use or abuse.

3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.

4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call the factory at 1-800-649-7885.

5. Labor charges to install or test attachments or accessories, which are replaced for any reason.

6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL. ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed therof.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABELITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUTPEX, LTD. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.

Please call EQUiPEX for service at 1-800-649-7885

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